

Valentine's DINNER MENU

SATURDAY 14TH FEBRUARY 2026

CANAPÉS

Served in the Bar and Lounge Pre-Dinner

CHICKEN LIVER PARFAIT

Toasted Brioche, Apple Chutney

BEETROOT CURED SALMON

Cucumber Dill Salad, Micro Herb Salad

WHIPPED BRIE MOUSSE V

Blackberry and Honey Compote, Watercress, Le Blanc Olive Oil

ROASTED COURGETTE AND BASIL SOUP V

Double Cream

A DEMITASSE OF CRAB BISQUE

CHAMPAGNE SORBET VE

FILLET OF BEEF (served pink)

Watercress Mayonnaise, Crispy Onions, Cavolo Nero,
Mushroom and Madeira Cream Sauce

LOIN OF LAMB (served pink)

Harissa Braised Lamb, Labneh, Pistachio Dukka, Lamb Jus

DUCK BREAST (served pink)

Bacon and Duck Leg Creamed Cabbage, Duck Jus

FILLET OF COD

Miso Butter, Pak Choi, Dashi Butter Sauce

HARISSA ROASTED SQUASH V

Yoghurt, Crispy Kale

Boulangère Potatoes,
Roasted Broccoli, Kale, Glazed Carrots
OR

Mixed Leaf Salad and New Potatoes

APPLE TREACLE TART

Vanilla Ice Cream

CHOCOLATE AND ORANGE 'JAFFA' TORTE

Crème Chantilly

STRAWBERRY DELICE

Clotted Cream

SELECTION OF CHEESES SERVED WITH BISCUITS, CHUTNEY AND GRAPES V

Devon Blue, Godminster Organic Cheddar, Cricket St Thomas Brie,
Ticklemore Goats Cheese

FILTER COFFEE AND PETIT FOURS

Victoria Quartet in the Jubilee Restaurant, followed by 'Coastline' in the Sun Lounge

VEGETARIAN (V) VEGAN (VE)

Please inform us of any food allergies
or special dietary requirements.

£50 PER PERSON

Price Inclusive of VAT.
Menu is subject to change.